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At the close of the season vaults must be emptied and filled up and the privy removed.

**RULE 26.** No cesspool or privy vault shall be allowed to be continued upon premises accessible to the public sewer.

**Milk—Production, Care, and Sale. (Reg. Bd. of H., Apr. 26, 1913.)**

**RULE 28.** The cows shall be healthy and shall be kept in a cleanly condition. The board may require the tuberculin test to be made upon herds.

**RULE 29. Milk.**—(a) Before milking, the udder of each cow shall be washed, or wiped with a clean, damp cloth.

(b) As soon as the milk is drawn and before straining it shall be removed to a milk room and there strained and cooled to a temperature of 50° F. or below. The milk room shall not be directly connected with the cow stable and shall be a separate room, used for no other purpose than the handling of milk.

(c) No milk shall be obtained from any cow which has calved within 10 days or from any cow within 30 days before the normal time of calving.

**RULE 30. Ice and water.**—No ice or water shall be used in cooling the milk and no water shall be used for cleaning the utensils and udders or as drinking water for the cows that is shown by analysis to be polluted or subject to pollution.

**RULE 31. Utensils.**—All utensils used in the handling of milk shall be thoroughly cleaned and sterilized after washing with steam or boiling water. No milk bottles shall be used for any other purpose than as containers of milk.

**RULE 32. Bacteria and temperature.**—No milk shall be delivered or sold which contains more than 300,000 bacteria per cubic centimeter or has a temperature of more than 50° F.

**RULE 33. Personal cleanliness.**—All persons caring for or handling the milk shall be personally clean, and while milking their outer garments shall be clean and their hands shall be clean and dry.

**Foodstuffs—Sale of Infected—Ice Cream; Manufacture and Sale. (Reg. Bd. of H., Apr. 26, 1913.)**

**RULE 34. Food and ice.**—No person shall sell or expose for sale within the town of Winthrop any article of food that has been exposed to infection from any communicable disease. Such food shall be disposed of in a manner approved by the board of health.

**RULE 35. Ice cream.**—All persons engaged in the sale of ice cream in the town of Winthrop shall file with the board of health before the 1st day of June of each year a true statement naming the dealer or dealers from whom the milk and cream used in the manufacture of said ice cream are obtained, or the manufacturer of said ice cream in case the ice cream is purchased. Any change in the dealers or manufacturers from whom the milk, cream, or ice cream is purchased shall at once be reported to the board of health. The bacteriological standard set for milk (300,000 per c. c.) shall hold for ice cream also and no ingredient shall be used in the ice cream which could not be legally sold under the rules of this board. All places used for the manufacture or sale of ice cream shall be open to the inspection of and under the supervision of the board of health.

**Barbers and Barber Shops—Sanitary Regulation. (Reg. Bd. of H., Apr. 26, 1913.)**

Every barber shop within the town of Winthrop shall be open to the inspection of the board of health at any time during business hours, and the following rules shall be observed therein:

**RULE 1.** All barber shops, together with furniture, shall be kept in a clean and sanitary condition.